

Recipe

Blackcurrant, pear & tonka petit gâteau

Thibault Marchand

Corporate Chef Les vergers Boiron

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Recipe

Blackcurrant, pear & tonka petit gâteau (plant-based & gluten-free)

By Thibault Marchand

Hana 87, Globe 26, Hana 1000 Silikomart molds



Blackcurrant puree
Les vergers Boiron
no added sugar



Pear puree
Les vergers Boiron
no added sugar



Lemon puree
Les vergers Boiron
no added sugar

BUCKWHEAT SWEET DOUGH

Nascita cane sugar	50 g
Oat milk	75 g
Muscovado sugar	50 g
Olive oil	125 g
Buckwheat flour	300 g
Fine salt	1.5 g

Mix the sugars with the oat milk, salt, and olive oil.
Add the flour and mix until a homogeneous dough forms.
Roll out between two sheets of baking paper to 2.5 mm thickness and store in the freezer.
Cut out discs and bake in a fan-assisted oven between two Silpain mats until golden. Allow to cool.

BUCKWHEAT SPONGE

Buckwheat flour	100 g
Whole rice flour	50 g
Almond powder	60 g
Nascita cane sugar	120 g
Almond milk	180 g
Grapeseed oil	60 g
Baking powder	6 g
Fine salt	3 g

Mix all the dry ingredients together.
Add the liquids and whisk to combine.
Pour into a 40 × 40 cm frame.
Spread evenly with an offset spatula and bake in a fan-assisted oven for 12 to 14 minutes.
Once out of the oven, flatten to make the sponge flatter and denser.
Allow to cool and freeze.

PEAR & VANILLA CONFIT

Pear puree	500 g
Nascita cane sugar	30 g
NH pectin Louis François	10 g
Uganda vanilla pods	2
Tonka bean	1/4

Mix the dry ingredients together.
Heat the pear puree with the scraped vanilla pods.
Sprinkle in the dry ingredients while stirring constantly.
Bring to a boil for 2 minutes, then remove from heat.
Pour halfway up the cavities of the Globe 26 mold and into a 12 cm diameter ring.
Freeze.

Chef's tips

Cold processing: olive oil replaces butter, making the dough more pliable. Freezing is essential to achieve clean, precise cutting.

Flavor: use a mild olive oil to avoid overpowering the buckwheat notes.

Almond milk provides a richness in fats that helps maintain the sponge's moist and tender texture. It is an excellent alternative to dairy milk.

Dense, even texture: flattening the sponge immediately after baking helps eliminate air pockets and creates a more compact,

Flavor tip: lightly toasting the buckwheat flour beforehand enhances its nutty, cereal-like notes.

Unlike gelatin, which can sometimes create an "elastic" mouthfeel, pectin provides a smooth, creamy texture and helps prevent syneresis as well as structural breakdown.

Clean insert: pour and freeze quickly to prevent any moisture migration during assembly.

BLACKCURRANT CRÉMEUX

Blackcurrant puree	500 g
Lemon puree	15 g
Water.....	150 g
Nascita cane sugar	180 g
NH pectin Louis François	16 g
Cornstarch	32 g
Inulin Louis François	20 g
Cocoa butter	90 g

Mix all the dry ingredients together.
Heat the purees with the water.
Sprinkle in the dry ingredients into the hot liquid.
Boil for 2 minutes.
Remove from heat, add the cocoa butter, and blend with an immersion blender.
Top up the cavities over each pear-vanilla confit and freeze.

While animal-based butter contributes its own flavor, cocoa butter offers the advantage of being neutral, adding no additional taste in this context.

***Gloss & smoothness:** adding cocoa butter stabilizes the cream and enhances the mouthfeel.*

***Balance:** inulin adds roundness and softens the acidity of blackcurrant without making the preparation heavier.*

BLACKCURRANT MOUSSE

Blackcurrant crèmeux	500 g
Plant-based cream	250 g

Once the crèmeux has cooled, gently fold in the whipped plant-based cream in several additions.

Unlike dairy-based cream, plant-based cream allows for greater aromatic clarity.

***Key temperatures:** incorporate the plant-based cream when the crèmeux is cold to preserve its structure.*

***Whipping:** whip the cream to a soft consistency, never stiff, to maintain a light, airy mousse.*

PUMPKIN SEED PRALINÉ

Pumpkin seeds	200 g
Sugar	200 g
Water.....	40 g
Pinch fleur de sel	1

Make a caramel with the water and sugar.
Toast the pumpkin seeds.
Pour the caramel over the seeds and allow to cool.
Once cooled, blend in a food processor until the desired texture is achieved.

***Roasting:** essential to develop toasted notes and reduce bitterness in the seeds.*

***Texture control:** blend for a shorter or longer time to achieve either a fine, smooth texture or a more pronounced, rustic consistency.*

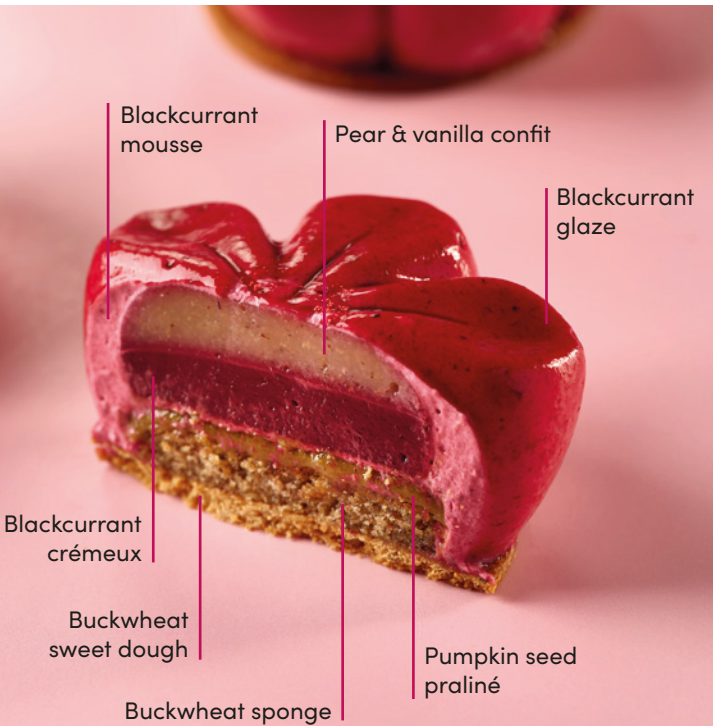
***Seasoning:** a pinch of flaky sea salt enhances and reveals the aromatic depth of the praline.*

BLACKCURRANT GLAZE

Blackcurrant puree	370 g
Water.....	400 g
Glucose	140 g
Sugar.....	140 g
NH pectin Louis François	7 g
Neutral glaze	100 g

Heat the puree with the water and glucose.
Mix the sugar and NH pectin.
Boil for 2 minutes.
Cool rapidly.
Heat the neutral glaze and add the first mixture.
Blend and reserve for glazing.

A chocolate glaze adds fat and creamy, milky notes. Fruit glazes, on the other hand, serve a dual purpose: they provide flavor and also contribute color.



Assembly

Spread the praliné over the sponge and freeze.
Fill the Hana 87 and Hana 1000 mold cavities halfway with blackcurrant mousse.
Insert a pear-vanilla and blackcurrant insert in the center and press lightly.
Add more mousse if needed, then place a disc of sponge with praliné (praliné facing inward).
Smooth if necessary and freeze.
Unmold and glaze each piece.
Place on a buckwheat shortcrust disc.

Let's cultivate fruit excellence



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@les_vergers_boiron



Les vergers Boiron

LES VERGERS BOIRON

1 rue Brillat Savarin
26300 Châteauneuf-sur-Isère
France

LES VERGERS BOIRON AMERICAS

Boiron Americas Inc.
28-07 Jackson Avenue
5th Floor, Long Island City
NY 11101

LES VERGERS BOIRON UK

Boiron UK Limited,
Becket House,
1 Lambeth Palace Road,
London, SE1 7EU
England

LES VERGERS BOIRON ASIA

Boiron Freres SAS Unit J,
26/F, N°56-52 TsunYip St Kwun Tong
Hong-Kong